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Mark. Repl. Dir.
Dallas - Gen.

WAR FOOD ADMINISTRATION
Commodity Credit Corporation
Office of Supply
425 Wilson Building
Dallas 1, Texas

Approximate Time
First Part 5 Minutes
Second Part 3½ Minutes
April 2, 1945
No. 14

1. MUSIC: UP AND UNDER

2. ANNOUNCER: Radio Station _____ presents...FOOD FRONT HEADLINES...a behind-the-scene story of how our food moved from farms to battle lines...from ships to Allied supply depots...from grocery shelves to civilian tables. Very few people realize where our fats and oils are coming from. Even the Japanese have been surprised that we could survive the loss of our oil sources now in their hands. What sources of fats and oils do these Americans have...that they can continue to produce tanks, guns, medicines and ammunition in unlimited amounts? That's the question the Japs have asked themselves. And today we're going back stage of the American food drama with _____, District Representative of the War Food Administration, to show you where we're getting our fats and oils.

3. DIST. REP: Without giving information to the enemy, let me tell you where our source of fats and oils is. It's in your kitchen and mine!

4. ANNOUNCER: That's right, friends, _____ is not kidding. The used fats you drain in a tin can instead of throwing in the garbage...and sell to your butcher helps offset the amount we once imported from the Southwest Pacific. We couldn't run our war machine without it.

5. DIST. REP: That's why every day is Fat Salvage Day with American housewives.

6. ANNOUNCER: Let's make it a habit to take a can full of used kitchen fats to the butcher every week.

7. DIST. REP: And remember...your butcher will give you two red points and four cents for each pound of used fats. These extra red points will come in mighty handy since more meats are back on the ration list... and since point values of oils and fats have gone up.

8. ANNOUNCER: I'm just wondering what the Japs and the Nazis would think if they should hear our broadcast today. Do you think they would believe we are depending on American housewives to save 250 million pounds of used kitchen fats this year?

9. DIST. REP: Of course, they wouldn't, because they don't know how a democracy works. Do you realize that the Fat Salvage Program is the biggest voluntary program if its kind where industry, the government, and the general public work hand in hand to overcome a national shortage of a vital raw material?

10. ANNOUNCER: Say, that strikes me as being something pretty important. I think our listeners would like to know just how the whole thing works.

11. DIST. REP: When Japan took our Pacific sources of fats and oils, we knew we had to find other sources of supply. Naturally, war doubled our needs for fats and oils. While our supplies grew smaller and smaller, our needs sky-rocketed. We were in a tough spot. We knew 500 million pounds of used household fats find their way to the garbage can each year. Why not tap this potential source to fill our industrial needs

12. ANNOUNCER: So government and industry checked with housewives, and their answer was "Of course, we can save enough used kitchen fats to keep our fighting men supplied with war materials."

13. DIST. REP: The next big step was to organize some systematic way of letting every housewive know what she must do...of assuring every butcher of a place to sell the used kitchen fats he buys...and of channeling the collected raw materials to essential industries.

14. ANNOUNCER: The manufacturers of medicines and soaps...makers of coatings that protect ships, tanks, and fabrics...also manufacturers of synthetic rubber and hydraulic fluids, organized the American Fat Salvage Committee to work with the various governmental agencies in tapping every potential source off used kitchen fats.

15. DIST. REP: But the County Salvage Committee of the War Production Board has the local responsibility for keeping fat salvage collections going. This is true, not only of every county in our state, but throughout the nation.

16. ANNOUNCER: I'm glad you emphasized that point, _____. The amount of used kitchen fats saved and sold for war uses in each county depends upon the work of these local committees. However, they must have the support of every housewife. Local Fat Salvage Committees can't do the job alone.

17. DIST. REP: Now when your county committee needs help, the district representative of the War Food Administration or a representative of the War Production Board, Salvage Division, or Extension Service, is always ready to do anything they can. We must keep an evenly balanced supply of used fats flowing, all the time if we're to meet our essential military, industrial, and civilian requirements.

18. ANNOUNCER: I wonder if you have the latest figures on how much used fats has been collected in _____?

19. DIST. REP: Yes, I do. Let me give them to you. (GIVE YOUR STATE'S REPORT)

20. ANNOUNCER: Well, that shows us what we can do, when we get behind a program and push.

21. DIST. REP: Our men in the trenches are certainly pushing...despite enemy fire. We can do the same. Last year, we salvaged 170 million pounds of used fats. This year we'll do even better. We'll reach the 250 million pound goal. When American housewives take on a job to do...they do it!

22. ANNOUNCER: You really have faith in the women, don't you, _____?

23. DIST. REP: Of course, I do! Our housewives know it's just as important to save the drippings from every frying pan as it is for the farmer to plant cotton, soybeans, peanuts or corn. Did you know 250 million pounds of used kitchen fats would be equivalent to the oil produced from more than one million acres of peanuts or more than one and a half million acres of soybeans?

24. ANNOUNCER: And of course we don't have the labor or land to spare for such additional acreages...so we'll have to depend on the housewives. Remember, saving used kitchen fats saves lives. Thank you_____, and folks, listen next_____ to FOOD FRONT HEADLINES presented as a public service feature by Radio Station_____in cooperation with the War Food Administration to bring you inside facts from authoritative sources about what's happening on the agricultural firing line.

NOTE TO DISTRICT REPRESENTATIVE: CUE NO. 24 WILL END YOUR PROGRAM IF YOUR TIME IS FIVE MINUTES. IF YOU HAVE MORE TIME, CUT CUE NO. 24 AND CONTINUE WITH CUE NO. 25.

25. ANNOUNCER: And of course we don't have the labor or land to spare for such additional acreages...but speaking of farmers, they should have a lot of salvaged fats from killing hogs and beef as well as from the kitchen.

26. DIST. REP: They do, and they're turning them in, too. _____(state) Extension Service is doing a bang-up job of aiding our rural areas with their used fat drives.

27. ANNOUNCER: I should think that the rural areas would be one of the best sources of used kitchen fats.

28. DIST. REP: They are. Since farmers raise their own livestock, they usually have more meat, especially pork...which accounts for a little more grease and frying pan drippings than urban families usually have.

29. ANNOUNCER: But since they have more meat and more fats, aren't farmers inclined to be a little less thrifty with them?

30. DIST. REP: Quite the contrary. You see, the farmer produces much of our fats and oils through the livestock he markets, and the oil-producing crops he grows. He knows the supply is short, because he's on the ground floor and can see.

31. ANNOUNCER. So he's just as careful as the next guy!

32. DIST. REP: You bet he is! In every farm home, you'll see a tin can near the stove, or maybe on the back of it...and when the housewife uses her bacon grease over and over until it's unfit for shortening or for seasoning vegetables, she pours it into this can. The next time she goes to market, she sells it to the butcher for four cents a pound.

33. ANNOUNCER: Plus two red points for every pound! Don't forget those red points.

34. DIST. REP: One more thing I'd like to stress,_____. No matter how successful the Allies may be in Germany,... or how successful American troops may be in the Pacific... used household fats will be needed throughout 1945.

35. ANNOUNCER: Let's make it a daily habit to save all our kitchen fats. Thank you,_____. Listen next_____ to FOOD FRONT HEADLINES presented as a public service feature by Radio Station_____in cooperation with the WFA to bring you inside facts from authoritative sources about what's happening on the agricultural firing line.